

the menu

CHEF
Manuel Guillermo

3-Course Meal

Lobster taco al pastor, blue corn tortilla, avocado dill gel, lime pearls, saffron mousse

Vegan x2: Wild mushrooms al pastor, blue corn tortilla, avocado dill gel, lime pearls (VEG, GF)

Sirloin steak on a pepian sauce, seasonal veggies, beef marrow bone, truffle mousse

2x Vegan option: Corn truffle stuffed huarache, avocado gel, roasted cauliflower and seasonal veggies (VEG) (VEG)

Mango mousse in cloudy pear liqueur, crisp meringue base

1x Vegan:

Vegan mango mousse, coconut cream, cloudy pear liqueur (VEG) (VEG)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

 **CHEFIN** love food experiences